## **Amendments to the Specification**

Please replace the abstract with the following abstract:

--The invention relates to a method for the enzymatic production of emulsifiers containing mono- and diacylglycerides. In a first step a), a mixture of a phospholipid component and a triacylglyceride component is prepared, then in step b) a quantity of an aqueous solution containing a (phospho)lipase is added to the mixture obtained, to produce a water content of the mixture of between 3 and 15 wt.%. In a subsequent step c), the mixture obtained in the previous step is reacted at a temperature ranging between 20° and 80 °C over a period of at least two hours and said mixture is then dried. --